CLAIMS

1. A method for reducing oil in not-from-concentrate orange juice, comprising:

providing a supply of not-from-concentrate *Citrus sinensis* orange juice;

separating solids from the *Citrus sinensis* orange juice to provide a solids fraction containing oil which is separated from the remainder of the juice to provide a reduced-solids *Citrus sinensis* orange juice supply;

washing said solids fraction of *Citrus sinensis* orange juice with an organic solvent composition so as to remove at least about 80 weight percent of the oil from said solids fraction and to provide a reduced-oil solids source;

removing substantially all of said organic solvent composition from said reduced-oil solids source; and

combining said reduced-oil solids source with said reduced-solids juice supply to provide a whole not-from-concentrate orange juice having a substantially reduced solids content.

2. The method in accordance with claim 1, wherein said separating removes a majority of the solids from the *Citrus sinensis* orange juice.

3. The method in accordance with claim 1, wherein said washing removes substantially all of the oil from the solids fraction.

4. The method in accordance with claim 1, wherein after said combining, the substantially reduced solids content is reduced by at least about 50 percent of the solids of the supply of not-from-concentrate *Citrus sinensis* orange juice.

5. The method in accordance with claim 1, wherein said supply of not-from-concentrate *Citrus sinensis* orange juice is juice from Hamlin round orange cultivars harvested in the early season for such cultivars.

6. The method in accordance with claim 1, wherein said supply of not-from-concentrate *Citrus sinensis* orange juice is tight end *Citrus sinensis* orange juice.

7. The method in accordance with claim 1, wherein the separating provides a solids fraction also containing off flavors, and said washing of the solids fraction removes at least a majority of the off flavors.

8. The method in accordance with claim 1, wherein the supply of not-from-concentrate *Citrus sinensis* orange juice is from *Citrus sinensis* round orange cultivar fruit harvested outside of peak harvesting time for the cultivar fruit during a growing season thereof.

9. The method in accordance with claim 1, wherein the washing is carried out with an organic solvent composition that includes an alcohol having a carbon chain length of from 2 to 8.

10. The method in accordance with claim 9, wherein said alcohol is ethanol.

11. The method in accordance with claim 1, wherein said organic solvent composition includes between about 40 and about 100 weight percent of organic solvent, with the balance being water.

12. The method in accordance with claim 1, wherein said removing comprises flash drying.

13. A *Citrus sinensis* not-from-concentrate orange juice product produced according to the method of claim 1.

14. A method for reducing the oil content and the off-flavor components of *Citrus sinensis* unconcentrated juice sources, comprising:

providing a supply of *Citrus sinensis* unconcentrated orange juice;

separating solids from the *Citrus sinensis* unconcentrated orange juice supply to provide a separated solids fraction containing oil and off-flavor components from the orange juice supply, which solids fraction is separated from the remainder of the orange juice to provide a reduced-solids juice source;

washing said separated solids fraction with an organic solvent composition until the oil and the off-flavor components are substantially removed from said separated solids fraction to provide a washed *Citrus sinensis* solids fraction;

removing substantially all of said organic solvent composition from said washed *Citrus sinesis* solids fraction; and

combining said washed *Citrus sinensis* solids fraction with a juice source in order to provide a whole unconcentrated *Citrus sinensis* orange juice product having a substantially reduced oil content and substantially reduced off-flavor components when compared with the supply of *Citrus sinensis* unconcentrated orange juice.

15. The method in accordance with claim 14, wherein said separating removes a majority of the solids from the *Citrus sinensis* orange juice.

16. The method in accordance with claim 14, wherein said washing removes substantially all of the oil from the solids fraction.

17. The method in accordance with claim 14, wherein after said combining, the substantially reduced solids content is reduced by at least about 50 percent of the solids of the supply of unconcentrated *Citrus sinensis* orange juice.

18. The method in accordance with claim 14, wherein the supply of unconcentrated *Citrus sinensis* orange juice is from *Citrus sinensis* round orange cultivar fruit harvested outside of peak harvesting time for the cultivar fruit during a growing season thereof.

19. The method in accordance with claim 14, wherein said supply of unconcentrated *Citrus sinensis* orange juice is juice from Hamlin round orange cultivars harvested in the early season for such cultivars.

20. The method in accordance with claim 14, wherein said supply of unconcentrated *Citrus sinensis* orange juice is tight end *Citrus sinensis* orange juice.

21. The method in accordance with claim 14, wherein the washing is carried out with an organic solvent composition that includes an alcohol having a carbon chain length of from 2 to 8.

22. The method in accordance with claim 14, wherein said organic solvent composition includes between about 40 and about 100 weight percent of organic solvent, with the balance being water.

23. A *Citrus sinensis* unconcentrated orange juice product produced according to the method of claim 14.

24. A method for recovering positive flavor components from *Citrus sinensis* orange juice sources and incorporating into a citrus juice product, comprising:

providing a supply of *Citrus sinensis* orange juice;

separating solids from the *Citrus sinensis* orange juice supply to provide a separated solids fraction containing oil, an off-flavor component, and a positive flavor component, which solids fraction is separated from the remainder of the juice to provide a reduced-solids juice source;

washing said separated solids fraction with an organic solvent composition until the oil, the off-flavor component, and the positive flavor component are substantially removed from said separated solids fraction to provide a washed *Citrus sinensis* solids fraction and a washing composition fraction;

recovering a majority of the positive flavor component present in the washing composition fraction; and

adding the thus recovered positive flavor component as a flavor addback to a citrus juice product.

25. The method in accordance with claim 24, wherein the supply of *Citrus sinensis* orange juice is from *Citrus sinensis* round orange cultivar fruit harvested outside of peak harvesting time for the cultivar fruit during a growing season thereof.

26. The method in accordance with claim 25, wherein said supply of *Citrus sinensis* orange juice is juice from Hamlin round orange cultivars harvested in the early season for such cultivars.

27. The method in accordance with claim 24, wherein said supply of unconcentrated *Citrus sinensis* orange juice is tight end *Citrus sinensis* orange juice.

28. The method in accordance with claim 24, wherein the washing is carried out with an organic solvent composition that includes an alcohol having a carbon chain length of from 2 to 8 carbon atoms.

29. The method in accordance with claim 24, wherein said organic solvent composition includes between about 40 and about 100 weight percent of organic solvent, with the balance being water.

30. A citrus juice product produced according to the method of claim 24.